

Wed. & Fri.
1 small dessert on
the house

Businesslunch

FROM 5 January TO 9 January

Monday to Friday
from 12:00 to 16:00

Our special weekly recommendation

Penne rigate, pulled BBQ salmon, dill mustard sauce & peas €11.90

Monday

Chicken drumsticks, pointed cabbage & parsley potatoes 14.90€ A1,G,N,O

Haddock in batter with remoulade sauce & parsley potatoes 14.90€ A1,C,G,N,O

VEG Oven-fresh tarte flambée with sour cream, sun-dried tomatoes, spinach, arugula & mozzarella 12.90€ A1,G,N,O

Tuesday

Turkey breast steak, green beans, pepper sauce & sweet potato purée 14.90€ A1,G,N,O

Salmon fillet on creamed vegetables with sweet potato purée 14.90€ A1,G,N,O

VEG Oven-fresh tarte flambée with sour cream & three cheeses 12.90€ A1,G,N,O

Wednesday

Lasagne Bolognese with Grana Padano & arugula 14.90€ A1,G,N,O

Salmon lasagne with leaf spinach & Grana Padano 14.90€ A1,G,N,O

VEG Oven-fresh tarte flambée with sour cream, pumpkin, blue cheese, pear, tomato & mozzarella 12.90€ A1,G,N,O

Thursday

Chicken breast in egg batter, tomato sauce, leaf spinach & potato and pumpkin purée 14.90€
A1,C,F,G,N,O

Hake fillet, leaf spinach, tomato sauce & potato and pumpkin purée 14.90€ A1,G,N,O

VEG Oven-fresh tarte flambée with sour cream, bell peppers, mushrooms, arugula & cheese
12.90€ A1,G,N,O

Friday

Beef patty, creamed kohlrabi & French fries 14.90€ A1,C,G,N,O

Breaded pollock, creamed kohlrabi & French fries 14.90€ A1,C,G,N,O

VEG Oven-fresh tarte flambée with sour cream, apple, walnuts, cranberries & brie cheese
12.90€ A1,G,H,N,O

* IF YOU HAVE ANY QUESTIONS ABOUT INGREDIENTS AND ALLERGENS, WE WILL BE HAPPY TO PROVIDE YOU WITH A
DETAILED MAP.

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